

Turkey Gravy

Rating: ★★★★★

Makes: 6 servings

Ingredients

2 tablespoons margarine (or butter or turkey drippings)
3 tablespoons flour
1/4 teaspoon salt
1 1/2 cups chicken or turkey broth
2 1/2 ounces giblets (cooked and chopped, approximately 1/2 cup)

Directions

1. Melt margarine in skillet over low heat. Mix in flour and salt. Stir and heat until bubbly.
2. Add broth slowly, stirring constantly. Cook over low heat for 5- 10 minutes.
3. Add the cooked giblets. Heat a few minutes to blend flavors.
4. Store leftovers in refrigerator within 2 hours.

Oregon State University Cooperative Extension Service, Pictorial Recipes Lynn Myers Steele, 2000 Oregon Family Nutrition Program

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	70	
Total Fat	4.5 g	7%
Protein	4 g	
Carbohydrates	3 g	1%
Dietary Fiber	0 g	0%
Saturated Fat	1 g	5%
Sodium	370 mg	15%